

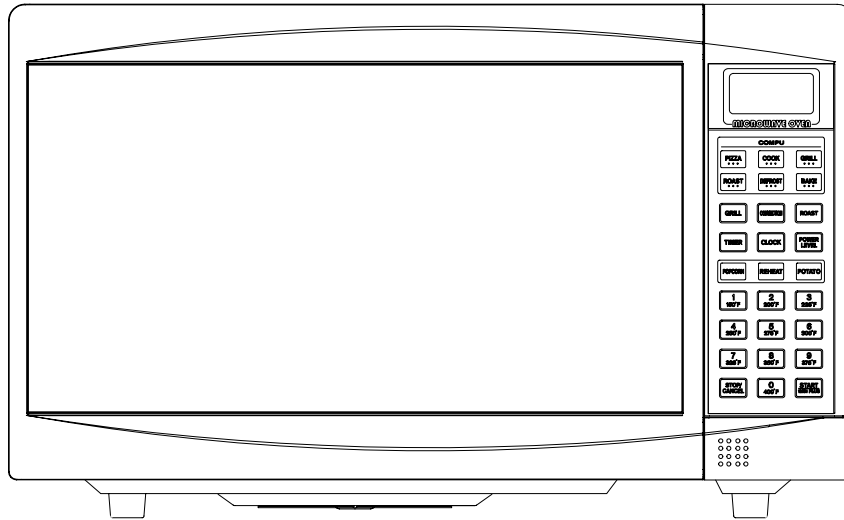
TAPPAN®

For the Love of Cooking

Owner's Manual

Convection / Grill / Microwave Oven

Models: TC1050B / TC1050W



1. READ these instructions carefully before installing and operating the oven.

Keep them for further reference.

2. Record in the space below the SERIAL NO. found on the nameplate on your oven and retain this information for future reference.

SERIAL NO.:

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door-open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the :
 - Door (bent),
 - Hinges and latches (broken or loosened),
 - Door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

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Before operating this microwave oven be sure to remove security tape from microwave oven shaft (parts item on 4 pg. 5)

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING - To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" on page 1.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" on page 3.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers, for example, closed glass jars are able to explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
7. As with any appliance close supervision is necessary when used by children.
8. To reduce the risk of fire in the oven cavity:
 - a. Do not overcook food. Carefully attend appliance if paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
 - b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord or shut off power at the fuse or circuit breaker panel.**

- d. Do not use the cavity for storage purposes.
Do not leave paper products, cooking utensils or food in the cavity when not in use
 - e. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
9. **Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to person:**
 - a: Do not overheat the liquid**
 - b: Stir the liquid both before and halfway through heating it.**
 - c: Do not use straight-sided containers with narrow necks.**
 - d: After heating, allow the container to stand in the microwave oven for a short time before removing the container**
 - e: Use extreme care when inserting a spoon or other utensil into the container.**
 10. Do not heat oil or fat for deep-frying. It is difficult to control the temperature of oil in microwave oven.
 11. Pierce foods with heavy skins such as potatoes, whole squash, apples and chestnuts before cooking.
 12. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.

13. Cooking utensils may become hot because of heat transferred from the heated food.
Potholders may be needed to handle the utensil.
14. Do not cover or block any openings on the appliance
- 15 Do not store or use this appliance outdoors.
 - a. Do not use this product near water, for example, near a kitchen sink, in a wet basement, or near a swimming pool, or similar locations.
 - b. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a soft cloth.
16. Do not operate this appliance if it has a damaged cord or a plug, if it is not working properly or if it has been damaged or dropped.
17. Do not immerse cord or plug in water. Keep cord away from heated surface. Do not let cord hang over edge of table or counter.
18. Use only thermometers which are specifically designed for use in microwave ovens.
19. Do not operate any heating or cooking appliance beneath this appliance
20. **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy. If there is any damage to unit including cord and plug, do not operate the oven and contact your dealer or manufacturer's authorized servicer.

INSTALLATION GUIDE

- | | |
|--|--|
| <ol style="list-style-type: none"> 1. Make sure that all the packing materials are removed from the inside of the door. 2. Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside cavity or on the door. If there is any damage, do not operate the oven but contact qualified service personnel. 3. This microwave oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven. 4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials | <ol style="list-style-type: none"> 5. For correct operation, the oven must have sufficient air flow. Allow 20 cm of space above the oven, 10 cm at back and 5 cm at both sides. Do not cover or block any openings on the appliance. Do not remove feet on which oven stands. 6. Do not operate the oven without glass tray, roller support, and shaft in their proper positions. 7. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface. 8. The socket must be readily accessible so that it can be easily unplugged in case of emergency. |
|--|--|

SAVE THESE INSTRUCTIONS

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current.

WARNING: Improper use of the grounding plug can result in a risk of electric shock.

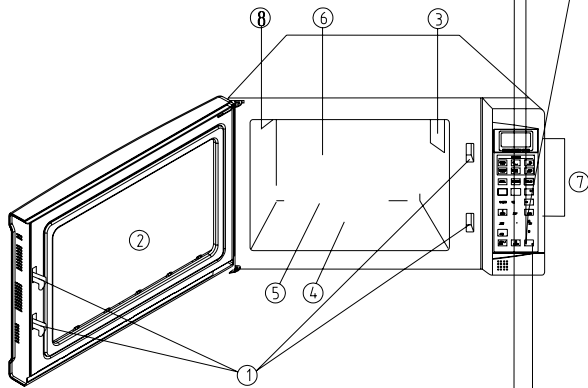
Electrical Requirements

The electrical requirements are a 120 volt 60 Hz, AC only, 20 amp. It is recommended that a separate circuit serving only the oven be provided. The oven is equipped with a 3-prong grounding plug. It must be plugged into a wall receptacle that is properly installed and ground

SPECIFICATIONS

Power Consumption:	120V, 60Hz, 1450W (Microwave)
	120V, 1400W (Convection)
	120V, 1000W (Heater)
Rated Microwave Output:	1000W
Operation Frequency:	2450MHz
Outside Dimensions:	20.7" W x 12" H x 17.1" D
Oven Cavity Dimensions:	
Oven Capacity:	1.0 cu. ft.
Cooking Uniformity:	12.4" Turntable System
Net Weight:	Approx. 50 lbs.

PART NAMES



1. Door Safety Lock System
2. Oven Window
3. Oven Air Vent
4. Shaft
5. Roller Ring
6. Glass Tray
7. Control Panel
8. Grill Heater
9. Baking plate
10. Baking Rack

UTENSILS GUIDE

This section lists which utensils can be used in the microwave, which ones have limited use for short periods, and which ones should not be used in the microwave.

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Cookware	Microwave	Grill	Convection	Combination*
Heat-Resistant Glass	Yes	Yes	Yes	Yes
Non Heat-Resistant Glass	No	No	No	No
Heat-Resistant Ceramics	Yes	Yes	Yes	Yes
Microwave-Safe Plastic Dish	Yes	No	No	No
Kitchen Paper	Yes	No	No	No
Metal Tray	No	Yes	Yes	No
Metal Rack	No	Yes	Yes	No
Aluminum Foil & Foil Container	No	Yes	Yes	No

* Combination: applicable for both "microwave+grill", and "microwave+convection" cooking.

Utensils Guide -

Recommended

- **Microwave browning dish** — Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- **Microwaveable plastic wrap** — Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food
- **Paper towels and napkins** — Use for short-term heating and covering; these absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and could ignite.
- **Glass and glass-ceramic bowls and dishes** — Use for heating or cooking.
- **Paper plates and cups** — Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and could ignite.
- **Wax paper** — Use as a cover to prevent spattering.
- **Thermometers** — Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used on microwave food once the food has been removed from the oven.

Limited Use

- **Aluminum foil** — Use narrow strips of foil to prevent overcooking of exposed areas.
Using too much foil can damage your oven, so be careful. You should keep distance of 1 inch (2.54cm) between aluminum foil and cavity.
- **Ceramic, porcelain, and stoneware** — Use these if they are labeled "Microwave Safe".
If they are not labeled, test them to make sure they can be used safely.

· **Plastic** — Use only if labeled “Microwave Safe”. Other plastics can melt.

· **Straw, wicker, and wood** — Use only for short-term heating, such as warming dinner rolls for a few seconds; baskets and bowls may be flammable.

Not Recommended

· **Glass jars and bottles** — Regular glass is too thin to be used in a microwave. It can shatter and cause damage and injury.

· **Paper bags** — These are a fire hazard, except for popcorn bags that are designed for microwave use.

· **Styrofoam plates and cups** — These can melt and leave an unhealthy residue on food.

· **Plastic storage and food containers** — Containers such as margarine tubs can melt in the microwave.

· **Metal utensils** — These can damage your oven. Remove all metal before cooking.

Note: Should you wish to check if a dish is safe for microwaving, place the empty dish in the oven and microwave on HIGH for 30 seconds. A dish which becomes very hot should not be used.

COOKING TECHNIQUES

Your microwave makes cooking easier than conventional cooking, provided you keep these considerations in mind:

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking,

place delicate areas, such as asparagus tips, toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to

expose all parts to microwave energy. This is especially important with large foods such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after heating stops. Let foods stand to complete cooking, especially foods such as cakes and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot

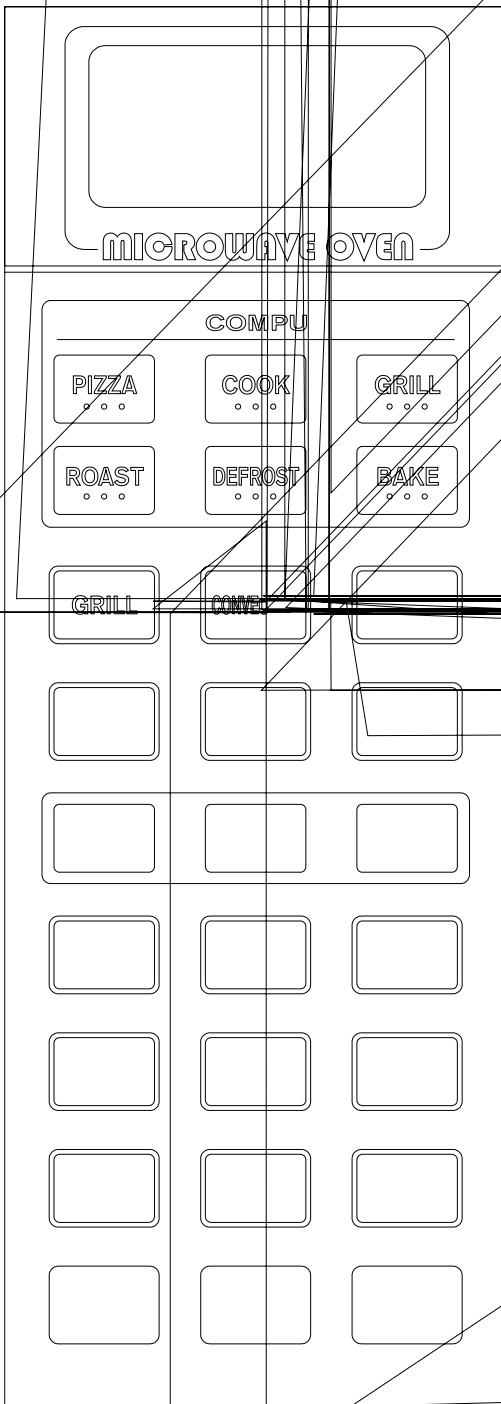
chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well at removal and test the temperature before serving.

Adding moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperse evenly. Add a small amount of water to dry food to help it cook.

SAVE THESE INSTRUCTIONS

CONTROL PANEL



DISPLAY SCREEN

Cooking time, power, indicators and present time are displayed.

COMPU COOKING

Easy settings to cook/defrost popular food.

POWER LEVEL

Touch POWER LEVEL and then use number pads to set cooking power level.

GRILL

Press to set a grill-cooking program.

CONVECTION

Press to program convection cooking.

ROAST

Touch to roast food

CLOCK

Use to set the clock

TIMER

Use to set the oven timer

QUICK COOK BUTTONS:

POPCORN REHEAT POTATO

START/1MIN PLUS

Press to start cooking or add to cooking time.

STOP/CANCEL

Touch to stop cooking program or clear all previous settings before cooking starts

NUMBER PADS/CONVECTION TEMPERATURE ENTRY

Touch to set cooking time, enter weight or number of servings, or program convection temperature.

(Please see the following pages for more detail)

HOW TO SET THE OVEN CONTROLS

BEEPS DURING OVEN SETTINGS

- ♦ ONE BEEP: Oven accepts the entry.
- ♦ TWO BEEPS: Oven does not accept the entry. Please check and try again.

SETTING THE CLOCK

The clock works in 12-hour cycle. When the oven is first plugged in, the display will briefly show “ENTER CLOCK TIME”, you can set the clock time now or later. To set the clock time later,

1. Press CLOCK button.
2. Use the numeric pads (in the natural sequence of time) to enter clock time
3. Press CLOCK to confirm.

MICROWAVE COOKING

Microwave cooking allows you to customize cooking power and time. First, you select a power level by pressing the POWER LEVEL button a number of times (see the table below). Then you set the cooking time (maximum 99 min. plus 99 sec.) using the numeric pads, before pushing the START button.

Press POWER button to select cooking power		
Press	Power	Description
once	100%(P-HI)	High
twice	90%(P-90)	
3 times	80%(P-80)	
4 times	70%(P-70)	Medium High
5 times	60%(P-60)	
6 times	50%(P-50)	Medium
7 times	40%(P-40)	
8 times	30%(P-30)	Med. Low/Defrost
9 times	20%(P-20)	
10 times	10%(P-10)	Low
11 times	0%(P-00)	

Suppose you want to cook for 5 minute at 60% power level.

1. Press POWER LEVEL button 5 times
2. Press number pads to enter cooking time until the correct cooking time (5:00) is displayed.
3. Press START button.

NOTE:

1. If you want to temporarily stop a cooking session, press the STOP/CANCEL pad once and then you can start the cooking again by press START; or press the STOP/CANCEL twice to cancel the cooking program altogether.
2. After the cooking time ends, the system will beep four times and END is displayed. Before starting another cooking session, press STOP/CANCEL pad to clear the display and reset the system.

GRILL

Grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages and pieces of chicken. It is also suitable for hot sandwiches and au gratin dishes.

Suppose you want to program grill cooking for 12 minutes.

1. Make sure the system is reset by pressing the STOP/CANCEL pad once.
2. Press GRILL button.
3. Use the number pads to enter cooking time.
4. Press START button.

NOTE:

Grill cooking power is set at full power level by the system. Maximum cooking time for grill is 99:99.

CONVECTION

During convection cooking, hot air is circulated throughout the oven cavity to brown and make crisp foods quickly and evenly. This oven can be

programmed for ten different cooking temperatures.

To Cook with Convection

To cook with convection, press CONVECTION button once and then press the number pads to enter the desired convection temperature.

Suppose you want to cook at 325 for 40 minutes.

1. Press CONVECTION button
2. Press number pad 7
3. Press number pads 4,0,0,0 to enter cooking time.
4. Press START button.

NOTE:

1. The maximum convection cooking time is 99 min. 99 sec. After time has elapsed four beeps sound and END appears in display. Press STOP/CANCEL button or open door to clear END before starting another cooking function.
2. You can check the convection temperature while cooking is in progress by pressing the CONVECTION button.

To Preheat and Cook with Convection

Your oven can be programmed to combine preheating and convection cooking operations.

Suppose you want to preheat to 200 and then cook 35 minutes.

1. Press CONVECTION.
2. Press number pad 2 to indicate convection temperature 200
3. Press START button. Beeps will sound when the designated temperature is reached.
4. Open the door and place container of food at the

center of the turntable.

5. Use the number pads to enter cooking time.
6. Press START button.

ROAST

This oven has four pre-programmed settings that make it easy to cook with both convection heat and microwave whereby meats can be made juicy and tender with just the right amount of browning and crispness.

Press ROAST button and then use the number pads 1-4 to program convection temperature:

Program	Press number pad	Temp. ()
COMB1	1	300
COMB2	2	350
COMB3	3	400
COMB4	4	450

Suppose you want to roast for 24 minutes on COMB3.

1. Press ROAST button
2. Use the number pads 1-4 to enter convection temperature. In this case, press number pad 3.
3. Use the number pads to enter cooking time. In this case, press number pads 2,4,0,0.
4. Press START button to start.

NOTE:

The maximum cooking time is 99 min., 99 sec. After time has elapsed four beeps sound and END appears in display. Press STOP/CANCEL button or open door to clear END before starting another cooking function. You can check the convection temperature while cooking is in progress by pressing the ROAST button.

SPECIAL FEATURES

In this special feature section, you can find easy settings to cooking popular food.

POPCORN

This feature allows a regular sized bag of popcorn to be popped.

1. Press POPCORN once, the display will show code and cooking time
2. Press START button.

NOTE:

To reset POPCORN time: Press POPCORN twice, and use the number pads to enter the new popcorn time, and then press START button to verify. The new popcorn time will remain whenever you use the POPCORN function until you reset it.

REHEAT

Touch the reheat pad will allow the reheating of a chilled dinner plate.

1. Press REHEAT pad once, the display will show code and cooking time.
2. Press START button.

POTATO

1. Touch POTATO pad once or twice for potato 4-6 oz or 5-7 oz per serving.
2. Use the number pads 1-4 to select the number of servings.
3. Press START button.

Please refer to the following charts for cooking guide:

1. Press POTATO pad once and use the number pads 1-4 to select number of servings (4-6 oz)

Press POTATO	Press number pad	Cooking time
1	1	3 min 50 sec
1	2	7 min 10 sec.
1	3	11 min

1	4	14 min
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2. Press POTATO pad twice and use the number pads 1-4 to select number of servings (5-7 oz)

Press BEVERAGE	Press number pad	Cooking time
2	1	5 min 40 sec
2	2	10 min.
2	3	15 min.
2	4	19 min

NOTE:

After the cooking program have finished, let food stand in the oven for 5~10 minutes.

The cooking time quoted here is for reference only. Please always take the cooking timings actually show on the screen of your oven as the correct settings.

COMPU DEFROST

Compu defrost automatically defrost foods to the weight you entered.

To defrost 2.0 pound of chicken pieces, do the following:

1. touch DEFROST pad up to 5 times to select the type of food to be defrosted, in this case, touch it 3 times.
2. Use the number pads to enter weight, in this case, touch 2,0.
3. Touch START pad.

Defrost chart

Press DEFROST	Food	Amount
Once	1. Ground meat	0.5~3.0lb
Twice	2. Steaks, chops, fish	0.5~4.0lb
3 times	3. Chicken pieces	0.5~3.0lb
4 times	4. Roast	2.0~4.0lb
5 times	5. Casserole	2~6 cups

1. If you happen to enter weight above or below the

weights allowed, the screen will clear to 0.0 allowing you reenter.

- To defrost other food, use 30% power and program defrosting time.

COMPU COOK

Compu cook and the following Compu settings leave you no more to do with cooking than selecting the food to be cooked and entering its weight or number of servings, before pushing the START button.

For example, to cook 1.5 lb of fish

- Indicating the type of food placed into the oven by pressing COOK pad 5 times.
- Use the number pads to enter weight within the range indicated in the charts below, in this case, touch 1 and 5.
- push START button.

Press COOK	SETTING Food	Amount
Once	1. baked potato	1~4 medium
Twice	2 fresh vegetable	1~4 cups
3 times	3.frozen vegetables	1~4 cups
4 times	4. ground meat	0.3~1.5 lb
5 times	5. seafood, fish	0.3~1.5 lb

COMPU PIZZA

For items 1~4, you just need to indicate what kind of a pizza you want it to come out of the oven and push the START pad. Step 2 is skipped.

Press PIZZA	SETTING Food	Quantity
Once	1. bake frozen pizza regular crust	1
Twice	2. bake frozen pizza rising crust	1
3 times	3. bake refrig pizza	1
4 times	4. Microwave pizza	1
5 times	5. Casserole	1~6 slices

COMPU GRILL

Press Grill	SETTING Food	Quantity
Once	1. hamburgers	1-7 (0.25lb each)
Twice	2. steaks	0.5~2 lb
3 times	3. fish steaks	0.5~2 lb
4 times	4. boneless poultry	0.5~2 lb
5 times	5. chicken pieces	0.5~3 lb

COMPU ROAST

Press ROAST	SETTING Food	Quantity
Once	1. Chicken, turkey (whole)	2.5~7 lb
Twice	2. Pork loin	2~3.5 lb
3 times	3. turkey breast	3~6 lb
4 times	4. beef eye of round	2~4 lb
5 times	5. Cornish hens	1~6.5 lb

COMPU BAKE

Press BAKE	SETTING Food	Quantity
Once	1. French fries	0.3~1 lb
Twice	2. Frozen snack	2~3.5 lb
3 times	3. Brownies	8"×8"×2"
4 times	4. Snack cake	8"×8"×2"
5 times	5. biscuits	8~10 (1 package of convenience biscuits)

OTHER CONVENIENT FEATURES

MINUTE TIMER

The timer works independently as a reminder and the time countdown ends in beeps sounding.

1. Press TIMER
2. Use the numeric pads to enter the time to be counted down.
3. Press START.

CHILD PROOF LOCK

The child proof lock prevents unsupervised operation by little children.

To set the child proof lock: Press STOP/CANCEL button for 3 seconds, then a beep will sound and the indicator light will come on. In the lock state, all buttons are disabled.

To cancel the child proof lock: Press STOP/CANCEL button for three seconds, then a beep will sound and

the indicator light will come off.

TO STOP THE OVEN WHILE THE OVEN IS OPERATING

1. Press STOP/CANCEL button.

You can restart the oven by pressing START pad.

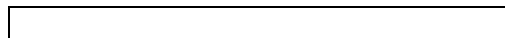
Touch STOP/CANCEL to erase all instructions.

2. Open the door.

You can restart the oven by closing the door and pressing START pad.

NOTE:

Oven stops operating when door is opened.



CLEANING AND CARE

1. Turn off the oven and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
3. The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the window on both sides with a damp cloth to remove any spills or splatters.
5. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions, this is normal.
7. It is occasionally necessary to remove

the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.

8. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild sudsy water or dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace in the

proper position.

9. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
10. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.

SAVE THESE INSTRUCTIONS

LIMITED WARRANTY

THE SELLER NAMED BELOW MAKES THE FOLLOWING WARRANTY WITH RESPECT TO THIS APPLIANCE OR PRODUCT.

1. This Warranty is made only to the first retail purchaser (hereinafter called the "Original Purchaser") who obtains this product for personal use. It is made with the approval and cooperation of the manufacturer.
2. This Warranty will be in effect for one year from the date of purchase by the Original Purchaser. It is suggested that the Original Purchaser retain proof of direct purchase or a copy of the vehicle or vessel bill of sale as evidence of purchase.
3. This Warranty specifies that this appliance shall be free from defect in material and workmanship under normal use. This warranty does not apply to any appearance item nor to any product damaged or defaced, nor to any product subject to misuse, abnormal service, improper installation or handling, operation contrary to or not in accordance with the specific operating instructions, nor to any items used in conjunction with or attached to this product.
4. This Warranty entitles the Original Purchaser to have the defective product repaired or replaced, at seller's discretion, at no cost with respect to parts and repair labor.
5. In order to obtain the benefits of this Warranty, the seller named below should be notified as soon as defect is observed while Warranty is in effect. The Original Purchaser will be given coded authorization to return the product to the seller. All charges incurred in shipment of the product between the Original Purchaser and the seller shall be the responsibility of the Original Purchaser.

THIS SHALL BE THE EXCLUSIVE WRITTEN WARRANTY OF THE ORIGINAL PURCHASER AND NEITHER THIS WARRANTY NOR ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, SHALL EXTEND BEYOND THE PERIOD OF TIME INDICATED ABOVE. IN NO EVENT SHALL THE MANUFACTURER, THE SELLER, THE SERVICE AGENT, THEIR ASSOCIATES, DEALERS, DISTRIBUTORS, OR AFFILIATES BE LIABLE FOR CONSEQUENTIAL ECONOMIC DAMAGE OR CONSEQUENTIAL DAMAGE OF PROPERTY. SOME STATES DO NOT ALLOW THE ABOVE LIMITATION; THEREFORE THE EXCULSION MAY NOT APPLY TO YOU. IN ADDITION, THIS WARRANTY GIVES SPECIFIC LEGAL RIGHTS, AND YOU MAY HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

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SELLER

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